

LOUIS JADOT CÔTE D'OR BURGUNDIES **Gevrey-Chambertin 2024**

France / Burgundy

Gevrey-Chambertin is one of the oldest and most famous of all Burgundy villages, renowned for its legendary Grand Crus and equally famous Premier Crus. Soils are a varied mix of fractured limestone and red clays depending upon the elevation. This village level wine is sourced from multiple sites and blended to best represent the classic Gevrey-Chambertin style. All fruit is hand harvested, destemmed, and fermented with natural yeasts.

HARVEST NOTE

The 2024 vintage was challenging and ultimately saw severely reduced yields due to excessive rainfall with warm temperatures, leading to poor flowering and uneven fruit set and pressure from downy mildew. Low lying parcels suffered the most. Harvest began on September 13th and the yields, while small, arrived in good condition.

TASTING NOTE

Charming aromas feature Bing cherries, ground coffee and polished mahogany notes. The structure is imposing yet open, with a fine balance of acidity, fine tannins, and depth of fruit with an elegant finish.

TECHNICAL DATA

GRAPES: 100% Pinot Noir

APPELLATION: Gevrey-Chambertin AOC

PH: 3.57

ACIDITY: 3.40 g/L

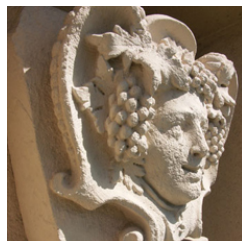
ABV: 12.99%

AGING: 18 months in oak barrels, 1/3 new

MALOLACTIC FERMENTATION: Yes

UNIQUE SELLING POINTS

- Classic Gevrey-Chambertin featuring all of the power and elegance of the appellation
- Full-bodied yet versatile wine ideal for assertive cuisines
- Delivers strong value from this famously expensive appellation
- Benefits from Jadot's team expertise across the entire Cote d'Or



"My aim is to craft enchanting wines that taste of the great diversity of Burgundy."
Frederic Barnier, Winemaker